



Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

SAN ANTONIO, TEX.

Ice Cream—Manufacture, Care, and Sale. (Ord. Nov. 20, 1916.)

No ice cream shall be manufactured or stored in any portion of a building which is used for the stabling of horses or other animals, or in any room used in whole or in part for the domestic or sleeping purposes, unless the manufacture and storage room for ice cream is separated from other parts of the building to the satisfaction of the health officer. All rooms in which ice cream is manufactured or stored shall be provided with tight walls and floors, windows and door screens and kept constantly clean. The walls and floors of said rooms shall be of such construction as to permit rapid and thorough cleansing. The room or rooms aforesaid shall be equipped with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale or distribution of ice cream, and all such utensils after use shall be thoroughly washed with boiling water, or sterilized by steam. Vessels used in the manufacture and sale of ice cream shall not be employed as containers of other substances than ice cream.

All establishments in which ice cream is manufactured shall be equipped with facilities for the proper cleansing of hands of operatives, and all persons immediately before engaging in the mixing of any ingredients entering into the composition of ice cream, or its subsequent freezing and handling, shall thoroughly wash his or her hands and keep them clean during such manufacturing and handling. All persons shall be dressed in clean garments while engaged in the manufacture and handling of ice cream.

No urinal, water-closet, or privy shall be located in the room mentioned above or so situated as to pollute the atmosphere of said room.

All vehicles used in the conveyance of ice cream for sale or distribution shall be kept in a cleanly condition and free from offensive odors.

Ice cream kept for sale in any shop, restaurant, or other establishment shall be stored in a covered box or refrigerator; such box or refrigerator shall be properly drained and cared for and shall be kept tightly closed, except during such intervals as are necessary for the introduction or removal of ice cream or ice, and they shall be kept in such location and under such conditions as shall be approved by the board of health.

Every person engaged in the manufacture, storage, transportation, sale or distribution of ice cream, immediately on the occurrence of any case or cases of communicable disease either in himself, or in his family or amongst his employees, or within the building or premises where ice cream is manufactured, stored, sold, or distributed, shall notify the health department, and at the same time shall suspend the sale and distribution of ice cream until authorized to resume the same by the health officer. No vessels which have been handled by persons suffering from such disease shall be used to hold or convey ice cream until they have been thoroughly sterilized.

All cream, milk, or skimmed milk employed in the manufacture of ice cream shall, before use, be kept at a temperature not higher than 50° F., unless it is pasteurized before being so used. No cream, milk, or skimmed milk produced at a place that is not licensed by the city shall be used in the manufacture of ice cream unless it has been pasteurized.

No person, by himself or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall sell, exchange, or deliver in the city of San Antonio any ice cream which contains more than 500,000 bacteria per cubic centimeter, or less than 8 per cent butter fat, except where fruit or nuts are used for the purpose of flavoring, when it shall not contain less than 6 per cent butter fat.

When fruits or nuts are used in the manufacture of ice cream, the fruit shall be sound, clean, and mature, the nuts shall be sound and nonrancid.

Ice cream shall be deemed adulterated within the meaning of this act:

First. If it shall contain boric acid, formaldehyde, or any other added substance or compound that is deleterious to health.

Second. If it shall contain salts or copper, iron oxide ochers, or any coloring substance deleterious to health: *Provided*, That this paragraph shall not be construed to prohibit the use of harmless vegetable coloring matter in ice cream when not used for fraudulent purposes.

Third. If it shall contain any deleterious flavoring matter or flavoring matter not true to name.

Fourth. If it be an imitation of or offered for sale under the name of another article.

Nothing in this act shall be construed to prohibit the use of fresh eggs and not exceeding one-half of 1 per cent of pure gelatine, gum tragacant, or other vegetable gum.

It shall be unlawful for any person, by himself or by his servant or agent or as the servant or agent of another person, firm, or corporation, to sell, offer for sale, expose for sale, or have in possession with intent to sell, any ice cream in any container which is falsely labeled or branded as to the name of the manufacturer thereof, or to misrepresent in any way the place of manufacture of ice cream or the manufacturer thereof, or the ingredients therein contained; or any ice cream which has been adulterated within the meaning of this act.

No old or melted ice cream, or ice cream returned to the manufacturer from whatever cause, shall again be used in the preparation of ice cream.

Any person, firm, or corporation who shall violate any of the provisions of this act shall be guilty of a misdemeanor and upon conviction thereof shall be sentenced to pay a fine of not less than \$25 nor more than \$200.

Ice Cream Parlors and Soda Fountains—Sanitary Regulation—Sterilization of Utensils. (Ord. Nov. 20, 1916.)

Ice cream parlors and soda fountains must be kept in a clean and sanitary condition. The floors must be kept clean and free from litter and accumulated dirt; the walls and ceilings must be free from cobwebs, dust, and accumulated dirt; the counters, shelves, drawers, bins, and fixtures must be kept constantly clean; refrigerators and soda fountains must be free from foul and unpleasant odors, mold, and slime. Glassware, spoons, etc., used at a soda fountain shall be thoroughly washed and rinsed in clean water after each using; soda fountains, sirup cans, and bottles shall be thoroughly washed before refilling; draft tubes shall be kept clean. Drainage boards, sinks, shelves, etc., on which glasses are placed must be kept clean. Beverages drawn from a fountain or faucet must be free from the danger of chemical action while in contact with lead, copper, and other metals.

Individual drinking cups, etc.—Hereafter, individual one-service drinking cups shall be provided and used in confectioneries and all other places dispensing soft drinks and other beverages, where such establishments do not maintain and properly use adequate facilities for the sterilization of glasses and other vessels used in dispensing beverages of all kinds. These shall be destroyed immediately after being used to serve a customer.

The use of straws is forbidden, except when such straws are kept protected from dust and dirt in suitable containers.

Drinking glasses for beverages at fountains, etc., shall not be used a second time unless sterilized in the interim.

Any person, firm, or corporation who shall violate any of the provisions of this act shall be guilty of a misdemeanor and upon conviction thereof shall be sentenced to pay a fine of not less than \$25 nor more than \$200.

WEST ORANGE, N. J.

Foodstuffs—Protection. (Reg. Bd. of H., Sept. 7, 1916.)

A supplement to an ordinance entitled "An ordinance for the protection of the public health of the town of West Orange," passed May 8, 1900:

SECTION 1. No food which is ordinarily consumed without further cooking (fruit and vegetables excepted) shall be exposed for sale outside any building or within any store, or delivered except in closed containers or wrappers.

Any person or persons violating this ordinance shall be liable to a penalty of not less than \$10 nor more than \$100 on conviction thereof.

[This regulation was effective Oct. 19, 1916.]